

Gambas Pil Pil

SIZZLING CHILLI PRAWNS

1kg raw king prawns, tail and shell left on
½ tsp sea salt
100ml olive oil
3 garlic cloves, roughly chopped
2 bay leaves
¼ tsp dried chilli flakes
½ tsp sweet paprika
lemon wedges, to serve
crusty bread, to serve (optional)

1. Put the prawns on a plate, sprinkle with the salt and put in the fridge for 30 minutes.
2. When you're ready to cook, heat the olive oil in a large frying pan set over a medium heat. Add the garlic, bay leaves and chilli flakes and cook for 1 minute, until the garlic is golden brown. Add the prawns and cook for about 3 minutes, until they curl up and change colour.
3. Sprinkle with the paprika and serve immediately with lemon wedges and crusty bread on the side (if using).

© (G) if served with bread

